# FORTY LONG YEARS AGO A BOY'S FIRST CHRISTMAS IN THE HILLS OF THE KEYSTONE STATE. BY OSBORN SPENCER. Copyright, 1899, by Osborn Spencer. у уменение поменение поме

ing one another about first Christmases, and the portly. prosperous banker looked up with a preoccupled air when some one asked him for his story. "The first

Christmas that I remember clearly," he said slowly, as if gathering his memories together, after lighting a big fat eigar, "was passed at the home of old Deacon Mallory. I was 6 or 7 years old, and by the same token it must have been 40 years or more ago.

"You must know that I was a country minister's son. My father's charge included a wooden meeting house, built on the Greek temple pattern, and half a dozen little red schoolhouses perched on the steep hillsides and nestling in the deep valleys of one of the most northeasterly counties of Pennsylvania. All through that region the pater was known as 'the elder,' and the deacons of the church organizations to which he ministered took turns entertaining the elder and his family on Christmas. As a rule, our Christmas visits included Christmas eve and two or three days thereafter, and so it was this time.

"Deacon Mallory lived ten good miles away from the story and a half brown house that stood in the edge of a tremendous big piece of pine and hemlock timber where we lived, and, there being two feet of snow on the ground, we had to cover the ten miles in a cutter hauled by Crookfoot, as my father called the ungainly looking young horse he drove in making his widely scattered pastoral calls. The day before Christmas was clear and sunshiny, but bitter cold, that year, and I shall never forget the ride to the deacon's.

"At first our road was on the lee side of a great tree crowned ridge. Sheltered, as we then were, from the biting wind, we scarcely realized how low the temperature was, and, the path being well packed, Crookfoot took us over the snow at a lively clip, the bells jingling merrily with every step. Here and there the road passed through deep cuts in the drifts between pure white frigid walls of snow, sometimes eight and ten feet high. These walls had been inscribed with many curious inscriptions and rude pictures, which interested me very much as we drove along, though I had never heard a word of the newly named science of graffitology.

"I was intently studying some of the pictures and inscriptions when my father told me to look ahead and then get ready for what I saw coming. As he spoke he pointed to the brow of the hill up which we were driving. There I saw the snow drifting in a fine, white, sandlike state.

"The wind is blowing up there, sonny, and it won't be as pleasant when we get to the top as it is by any means. Wrap your comforter close about your ears, my boy, or they'll be frozen sure.'

"By the time I was ready for the drifting snow we were in the midst of it, and for the next three-quarters of an hour we all, including Crookfoot, had plenty to do to keep the breath of life agoing. The snow was drifting wildly, and of the track, so well beaten in the sheltered part of the road, not a vestige was to be seen. By the time we had got over the broad back of the hill and down into the valley in which the deacon's house was situated the human beings in the party were more than half frozen, while Crookfoot was nearly exhausted. Once in the shelter again, however, we quickly



"I COULDN'T UNDERSTAND WHY SHE FLUSH-ED SO VIVIDLY.

thawed out, and by the time we reached the deacon's we were all in fairly comfortable shape again.

"Our stay at the deacon's made quite as great an impression on my memory as the journey there. The deacon owned a sawmill and did a general lumbering business—not one of the them in a stone jar with a cup of good sherry, great steam mills, with circle saws, of add four cunces of candied cherries cut in half, later years, but a primitive mill, with an old two ounces of candied apricots cut in coarse bits and one ounce of candied citron chopped fine. Let this candied fruit stand in the sherry for 12 fashioned undershot water wheel. I spent the afternoon in the mill watching the logs as they were fed to the with the yolks of four eggs and one large cup of rasping saw, which slowly, though steadily, ate its way from end to end, of cream and freeze.

HEY were tell-, producing a bright, fresh, new plank with every journey of the carriage.

"That night I slept with two of the deacon's boys and in a trundle bed for the first and last time of my life. We boys talked about what we should find in our stockings till late in the night.

"Examination of the stockings in the morning, riding down hill and out on the ice of the deacon's frozen mill pond, snowballing and other incidents made Christmas morning pass fast enough, I assure you. And after that came the Christmas dinner!

"All the deacon's mill hands and some of his neighbors partook of that dinner. There were two big tables and one little one. We boys and some little girls sat at the little one, and there were more folks at all three than I had ever before seen together anywhere except at meeting.

"The main dish of that dinner was chicken. There were enough wishbones for all the children to wish two or three times over, and the fun everybody had was immeasurably satisfying, even if the manners of every one present were homely and the talk more hearty and wholesome than graceful and elever.

"When it came my turn to wish, Darwin Mallory, the deacon's 21-yearold son, told me what to wish-That Sarah may say yes,' he whispered in my ear. Sarah Wilson was the prettiest young woman in the room, and I liked her a lot. Later I told her what Darwin had whispered in my ear, and I couldn't understand why she flushed so vividly. But she seemed pleased because I gave her the long end of my wishbone, for I had 'got my wish,' and one day in the following June I was present when my father pronounced Darwin and Sarah man and wife. Then I was told what my wish had meant.

"Bless me!" said the banker. "I've let my cigar go out."

OSBORN SPENCER.



thing on the bill of fare." But the reader must remember that the following feasts have been planned for the day which comes but once a year and that there is a limit to human capacity for assimilation. Surely the best things in all of the lists, if there be any degrees in goodness, should satisfy the most exacting gormand.

MENU FOR CHRISTMAS DAY-1.

What neat repast shall feast us, light and choice, Of Attic taste, with wine, whence we may rise To hear the lute well touched or artful voice Warble immortal notes and Tuscan air? -John Milton.

DINNER. POTAGE. Cream of Spinach. HORS D'OEUVRES. Sardines. Tunny Herrings. Gherkins. Pickled ENTREE. Mutton Cutlets, Breaded, with Cheese Potato Croquettes. Roast Goose, Apple Sauce.

Laitues a la Creme. Sweet Potatoes, Fried. Lemon Punch GAME. Wild Duck a la Portugaise Green Peas a la Française. Salad. SWEETS.
Brandied Fruit. Ice Cream. Roquefort Cheese. Coffee. Biscuits.

DUCK A LA PORTUGAISE.-Take a wild duck, chop the heart, liver and gizzard very fine with three shallots, pepper and salt liberally; add a three shallots, pepper and lump of fresh butter, knead the whole well with a fork and stuff it into the carcass; cut the duck's neck, reserving a piece of skin to sew up the sperture, pack in the pope's nose and sew up likewise; then roll the duck in a cloth and tie it round and round with a string; then plunge it into boiling salt water and cook 35 minutes; remove the cloth and serve on a hot dish with garnish of lemon.—Ancient Recipe.

MENU FOR CHRISTMAS DAY-II.

I celebrate the birth of the Divine And the return of the Saturnian reign; My songs are carols sung at every shrine, Proclaiming "Peace on earth, good will to

-Longfellow

DINNER. Consomme Printannier. Celery, Caviare, Radishes. Fried Smelts aux Fine Herbs. Supreme of Partridge French Peas with Fresh Butter Rum Punch. Roast Canvasback Ducks, Currant Jelly. Lettuce Salad with Egg. Cream Cheese. SWEETS. Plum Pudding in Burning Brandy.

Fruits. Bonbons. Coffee FRENCH SWEET DESSERT .- A French sweet dessert for Christmas is the iced fruit pudding. Seed quarter of a pound of Malaga raisins and lay

DESSERT.

# NEW CHRISTMAS DISHES.

Plum Pudding Glace-Fruit Salad and Plunkets.

For plum pudding glace scald one pint of milk with a small piece of cinnamon in a double boiler. Beat the yolks of six eggs and one cup of sugar until smooth and light. Stir the milk slowly into the eggs and sugar and return to the double boiler; stir constantly until the mixture coats the spoon. Have ready four ounces of chocolate (melted over hot water), add a little of the custard and stir until smooth then beat it into the rest of the custard, add one pint of cream and when well mixed pass through a fine strainer into the can of the freezer, add a tablespoonful of vanilla; cool and freeze.

Cut candled fruit, apricots, cherries eltron, etc., in thin slices; to these add sultana raisins, cleaned currants and figs finely sliced. There should be three-fourths of a pound (one cup and a half) in all. Boil the fruit in half a cup each of sugar and water until it is tender and plump; drain and add to the frozen mixture. Mix thoroughly and pack in a bombe mold. Let stand. packed in ice and salt, an hour or more. Serve surrounded with a ring of whipped cream, sweetened and flavored, or with a frozen punch.

The amount of chocolate may be di minished one or two ounces, as desired. One tablespoonful of flour may be substituted for the yolks of two of the eggs

Christmas Fruit Salad.-Peel two oranges. With a sharp knife cut between the pulp and skin and remove the sections whole. Slice the meats of half a pound of English walnuts. Of half a pound of figs reserve a few for a garnish and cut the rest in thin slices. Slice four bananas. Toss half of the ingredients, together with two or three tablespoonfuls of oil, and, if the oranges are sweet, toss again, with one tablespoonful of lemon juice. Arrange in a mound on a salad dish. Put the rest of the fruit, each kind separately, on the mound in sections, garnish the



PLUM PUDDING GLACK.

edge and top with heart leaves of lettuce and add stars of mayonnaise dressing and candied cherries here and rative achievement besides. there.

the yolks until light, and add to the quite out of date. on looking over a col- whites and beat again. Sift together the Boston Cooking School Magazine.

Nervous Prostration Defined.

"Won't you tell me what is really nervous prostration?" queried a man of a woman. "I hear of this one of my acquaintances (chiefly feminine) and of that being victims of this fashionable disease, but I have not the slight est idea what the symptoms are."

"I do not know how to describe it exactly," she answered. "It is when you order a poached egg for breakfast, for instance, and they bring you a fried one, and you burst into tears, or when you go into hysteries because the cook sends you word she wants a new saucepan, or when you consider your husband an unfeeling brute because he tells you to cheer up and asks you to go to the theater. These or something like them are the premonitory symptoms. The next stage is mild lunacy."-Exchange.

The Cheerful Open Fire. The open fire does make heart and hand lighter, and solemnity is not absolutely essential to good management. as our Puritan ancestors thought. The fire is company and cheer and hospitality. If you are alone, you are not so apt to be lonely as if your only friend present were a steam radiator. If the room is full and you feel pensive, you can indulge in the feeling without rudeness, whereas there is something about a room without a fireplace, or one in which the chimney is blocked up, that makes a great deal of polite chatter necessary.-House Beautiful.

Fashions and Fancies.

The crepe de chine scarf, with fringed ends coming through the left side of the corsage, represents a new fancy. Blue plumage hats, or rather toques, are the dernier cri of French elegance in the matter of headgear. They are composed altogether of soft pale blue feathers, with the brims curling upward, and no trimming save an owlish head in the front. White cloth toques are worn by Parisian ladies.

Stitchings are now being applied to what would seem to be the most unlikely materials. For example, velvet for millinery and for dresses, where it acts as handmaiden to other fabries, is pretty well covered with close stitched or inch wide lines of white stitchings.

Gray, castor and beaver are favorite costume colors this season.

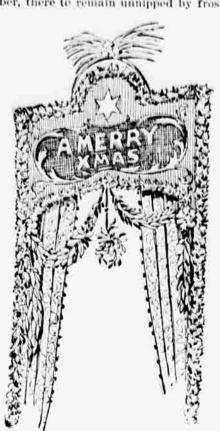
Long transparent lace of chiffon sleeves find favor in dressy waists for the theater, etc.

ITS DECORATIONS OF GREEN GAR-LANDS AND BRIGHT LIGHTS.

The Poetic Tradition of Christmas Greens-A Charming and Easy Scheme For Doorway Trimming. Umbrella Centerpiece.

> The damsel donned her kirtle sheen; The hall was dress'd with helly green; Forth to the wood did merry men go To gather in the mistletce

It was a poetic old notion that kindly ber, there to remain unnipped by frost



DECORATION OF A DOORWAY.

and cold winds until a milder season renews the foliage of their favorite haunts. The pretty tradition has vanished, but we still feel the need of an outward and visible sign of good will and jollity at Christmastide. So up go the holly and the mistletoe or whatever green things are most available, though hot water and flavoring to suit the market place than the wood.

Many people deem a spray or two, stuck indiscriminately behind the pictures, sufficient to serve their purpose in view of the fact that these "do not last long." But oftener young and old dy also. Keep it hot over hot water, alike enter into the Christmas garland- and reheat the water as it cools. Thin ing with a right good will, mingled with a serious intent, which results in | water whenever it is necessary. Drop a festival of fun and triumphs of deco-

Nowadays holiday decorations call Plunkets,-Cream one cup of butter; for most tasteful consideration, and add one cup of sugar gradually. Beat the old fashioned promiscuous scatterthe whites of six eggs to a stiff broth, ing of greenery and frosted finery is

The hall, as a general thing, offers a twice half a cup of flour, three-fourths | special opportunity and a "free hand" nus has a fellow feel- of a cup of cornstarch and two tea- to the decorator. The first sketch diamond solitaire remains always ing with the hungry spoonfuls of baking powder. Add the shows a doorway therein with a simple beaten eggs to the butter and sugar scheme which is very attractive and to a restaurant and gradually; then add the dry ingredi- within the skill of even the beginner in ents and at the last a teaspoonful of this decorative art. The framework vanilla extract. Bake in a moderate must first be constructed, and for their oven in individual tins, buttered. De- purpose cane, round rods or light licious to serve with ice cream. The sticks of any kind may be used. These cut and recipes are reproduced from are fastened together with wire, the frame is then covered with holland and painted all over, except the star and the motto, which should show light through. Holly, laurel, cedar, arbor vitæ, ground pine, bay leaves, etc., any of them furnishes appropriate greens for the trimming.

To get a good transparency a light would have to be specially placed behind the holland or other material. The best material to admit of the light showing through is the tracing linen used by architects for making large tracings. But ordinary window blind material, which is cheaper, answers very well.

To those who can do lettering with facility the somewhat hackneyed "Merry Xmas" may be dropped to make room for a more pretentious couplet, such as-

Come, let us play and make good cheer, For Christmas comes but once a year In the device of the second cut, which is designed for clothing a hang-



CENTER DECORATION FOR CHRISTMAS.

ing light, preferably electric, recourse is had to the convenient framework of a Japanese umbrella. Its reddish tints would look well against the evergreens, and the festooning round the rim might be made very effective. From its handle hangs a cluster of mistletoe, reminiscent of the "kissing bunch" of the olden days.

Coffee Jelly.

Coffee makes an excellent jelly. Soak one package of gelatin in one pint of cold water, then pour over it one quart of boiling water, add one pine of granulated sugar and the same amount of very strong coffee. Strain this into a ring mold and put in a cold place. When serving, fill the center with whipped cream, sweetened; also put the cream around the outside.

## HOLIDAY BONBONS.

French Candles-How to Make the Fondant, Shape Centers, Etc.

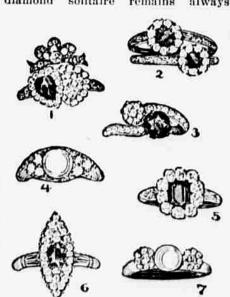
There are three steps in the process of making French candles-viz, preparing the fondant, shaping the centers and dipping them. These steps the Boston Cooking School Magazine explains as follows in connection with recipes for different varieties of bonbons that can be made from fondant izing them, but rather as an aid. We and which need be limited only by the lay it down as an established truth that imagination of the maker or the mate rials at hand:

The Fondant. Put two cups or one pound of granulated sugar, bulf a cup sylvan spirits repair to the houses that of water and one fourth of a teaspoonare decked with evergreens in Decem- ful of cream of tartar in a saucepan over the fire and boil without stirring. Dip the hand or a sponge in cold water and wash down the crystals that adhere to the sides of the saucepan without touching the sirup below. Do not jar or move the saucepan about on the stove lest the sirup become granular. Test the sirup often by dipping a little wooden spoon in cold water, then in the sirup and then again in cold water. When the sirup that adheres to the spoon can be worked into a soft ball, tightness. Headaches cease, and dan-it is cooked enough. Turn the mass on ger from Swollen, Hard and Rising to an oiled marble or platter and let it stand until a dent is left on the surface when the mass is pressed with the finger. If a crust forms upon the outside, it indicates that the boiling has been too much prolonged, and the crust have no objections. We ask a trialmust be entirely removed, or the whole mass may be returned to the saucepan, with two tablespoonfuls of water, and boiled again. Now work it with a wooden spoon or paddle till the mass becomes a soft, smooth, creamy paste. Mold as you would bread for a few moments, then pack the fondant solidly in a glass or earthen jar, cover closely with oiled paper and let stand at least 24 hours before using.

Shaping the Centers.—Put about half a pound of fondant on to a slab, work into it half a teaspoonful of vanilla extract, then form into balls, egg shapes or cones and set aside on paraffin paper for several hours to harden. The fondant may also be wrapped about a hazelnut or almond, blanched, or about a candied cherry or other fruit cut in small pieces.

Dipping the Centers.—Melt the other half of the fondant over hot water (double boiler), adding a few drops of we seek them perhaps oftener in the taste. The fondant may also be colored very delicately with color paste. The quantity of paste taken up on the point of a wooden skewer will be sufficient. Stir the fondant while melting and before dipping each piece of canthe fondant with a few drops of hot a center into the fondant, take out with a candy dipper, removing all superfluous fondant by scraping the dipper on the edge of the saucepan. Drop the cream on to paraffin paper.

> Colored Stone Engagement Rings. The fad for color has affected even the engagement ring, and, while the



ENGAGEMENT RINGS.

fashionable, the betrothal of two fond hearts just now calls into requisition as its symbol the brighter hues of rubies, emeralds, sapphires and turquoises. The pearl, too, enormously popular for every purpose, presents itself in this guise. The cut shows prevailing styles. No. 1, the ruby and diamond double heart, surmounted with a true lover's knot, appeals to the very sentimental. The girl who likes style will unhesitatingly choose No. 6, the diamond and ruby marquise, which is the latest and most chic of all.

Ring No. 2, representing a ruby and sapphire double cluster, with the shank jeweled with brilliants, is very handsome. No. 3, ruby and diamond, is one of the most fashionable rings of the day. No. 5 shows the esteem in which the emerald is held. Deep in the heart of every girl is an affection for the turquoise, though it be less costly and rare than some of the other stones, and ring No. 4 satisfies this, while No. 7 responds to the traditional feeling that associates pearls with betrothal and the wedding ring. The side stones of the last two are dia-

Notes From the Jewelers' Circular. Charming new cardcases and pocketbooks depart from the commonplace of their kind, for they are all in soft, undressed skins, usually of a delicate gray tone, in chamois, reindeer, lizard,

Beautiful gray suede purses and small bags are oblong, with flat silver or gilt frames ornamented with unique designs, such as a snake or a trailing vine. The fastening is the ball clasp. The corners of the flat purses in un-

dressed leather show exquisite traceries of brilliants and olivines. A real buttonhole worked with silk and a jeweled button, oftenest a pearl or diamond, serve for a fastening.

Fob chains continue much in fashion

# A Word to Doctors

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